



GRAND

AFRICA *Café* & BEACH

FOOD MENU

STARTERS

TEMPURA PRAWNS

Served with lime and soy dressing

CALAMARI

(Grilled or fried) seasoned with garlic, ginger, chilli and lemon. Served with aioli

FRESH MUSSELS

In a fragrant coconut broth with lemongrass, ginger, chilli and coriander

TEMPURA VEGETABLES (VE)

Served with lime and soy dressing

BEEF TARTARE

Served with a salt-cured egg yoke, whipped tahini feta, pickled red onion and wafer ciabatta

R125 OYSTERS

Natural

One / Half a Dozen

R32 / R160

TRIO OF OYSTERS

R70

R125 Fennel and apple, tomato salsa, wasabi and pickled ginger

OCTOPUS CARPACCIO

R120

R100 Olive and garlic braised octopus served with spiced tomato and parsley salsa with Cabernet Sauvignon vinaigrette and capers

NEW STYLE SALMON SASHIMI

R175

R90 Salmon sashimi, avocado, cucumber, teriyaki sauce, spring onion and ponzu sauce

R110

salads

CAESAR

Baby gem lettuce with classic Caesar dressing, egg, pancetta, shaved Parmesan, boquerones and garlic croutons

R165 CAPRESE (V)

R175

Burrata mozzarella, marinated heirloom tomatoes, fresh basil and balsamic syrup

GRAND SALMON

Seared salmon, toasted pine nuts, tomato, avocado, rocket and shaved Parmesan. Served with a soy dressing

R225 PARMA HAM & GOATS CHEESE

R142

Rocket, strawberries, cherry tomatoes, red onion with a honey and mustard dressing

GREEN GODDESS (V / VE)

Wild rocket, avocado, peas, grilled broccoli, cucumber ribbons, toasted seeds, feta and basil pesto mayo

R151 GRILLED BABY VEGETABLES (VE)

R145

Cumin roasted chickpeas, tahini dressing and chimichurri

ADD: Grilled chicken breast

R35

SIDES

HAND CUT CHIPS (V)

Served with roasted garlic aioli

R45 ROAST CAULIFLOWER (VE)

R59

Served with salsa verde and almonds

GREEK SALAD (V)

With tomatoes, peppers, feta and olives

R54 ROCKET AND PARMESAN SALAD (V)

R45

Served with balsamic reduction and red onion

GREENS (VE)

Tender stem broccoli, zucchini, vinaigrette and toasted seeds

R47

to share

GRAND SEAFOOD PLATTER R999 / R1799

Grilled prawns, langoustines, linefish, calamari and mussels. Served with peri-peri and garlic sauce

PASTA

STEAMED MUSSEL SPAGHETTI

Mussels, white wine, chilli, olive oil, garlic and fresh herbs

PRAWN LINGUINE

Pan fried prawns, Parmesan cream, basil and chilli

R160 CHICKEN AND BROCCOLI PAPPERDELLE

With broccoli, parmesan cream topped with parmesan shavings

R130

R225 SPAGHETTI MEZZANOTTE (V)

Olives, capers, cherry tomatoes, Parmesan, parsley, chilli and garlic

R115

mains

Served with a side of your choice

FILLET BÉARNAISE

300g Chalmar beef fillet with tarragon emulsion

R335 SUGAR SALMON

Seared Norwegian salmon with sugar and soy reduction

R299

GRAND WAGYU BURGER

200g Wagyu beef with rocket, red onion, gherkin, tomato chutney and smoked cheddar

R199 GRILLED PRAWNS / TIGER PRAWNS

Lemon and butter basting with homemade peri-peri sauce

R395 / R999

PRIME CUT BEEF

500g Chalmar beef, béarnaise sauce and café de Paris

R439 LINEFISH TAGLIATA

Grilled linefish, sundried tomato, soy, rocket, Parmesan and olive oil

R278

ROTISSERIE CHICKEN

Whole slow roasted chicken, portioned and served with your choice of two sides

R380

BEER BATTERED FISH AND CHIPS

Served with homemade tartar sauce and minted peas

R145

KINGKLIP

Indo-indian broth, mussels and bok choy

R260

PIZZA

Normal / Grand

MARGHERITA

Oreganum, mozzarella and basil

R95 / R180

PRAWN

Rocket, cherry tomatoes and mozzarella

R195 / R380

GRAND SEAFOOD

Prawns, mussels, calamari, salmon and mozzarella

R274 / R550

CHICKEN

Basil pesto, rocket, shimeji and button mushrooms

R163 / R275

PARMA HAM

Rocket, Parmesan, cherry tomatoes and mozzarella

R136 / R275

PANCETTA

Feta, caramelised onions, spinach and pancetta

R120 / R210

VEGETARIAN (V)

Grilled marinated vegetables, basil pesto and mozzarella

R121 / R245

FILLET AND PROVOLONE

Beef fillet, sundried tomato, basil pesto, caramelised onions and smoked mozzarella

R215 / R435

SALMON

Smoked salmon, crème fraîche, spring onion and rocket

R185 / R360

dessert

CHOCOLATE POT (V)

Served with hazelnut praline and caramel ice cream

R85 PINK PAVLOVA

Served with seasonal berries and whipped cream

R105

SUMMER BERRY FROZEN YOGHURT (V)

Seasonal red berries set in double cream frozen yoghurt, served with fresh berries and mint

R80 CHOCOLATE PAVLOVA

Served with dark chocolate, seasonal berries and whipped cream

R105

AFFOGATO

Scoop of vanilla bean ice cream topped with a shot of hot espresso

R45 Caramel and Vanilla Baked Cheesecake (V)

Served with vanilla ice cream

R115



GRAND

AFRICA *Café* & BEACH

GRAND AFRICA CAFÉ & BEACH
1 HAUL ROAD, GRANGER BAY, CAPE TOWN

TELEPHONE: +27 (0)21 425 0551 | WHATSAPP: +27 (0)71 382 7044
BOOKINGS: BEACH@GRANDAFRICA.COM | EVENTS: CELEBRATE@GRANDAFRICA.COM
FOLLOW US: @GRANDAFRICACOLLECTION | WWW.GRANDAFRICA.COM